

BEACH DINNER

"Silver Menu"

\$600.00 PER COUPLE

*Price is not inclusive of 6% Sales Tax or Gratuity.
An automatic 20% Service Charge has been added at your convenience.*

BALEENnaples

TOAST

GLASS OF CHAMPAGNE OR COCKTAIL

WINE

CHOOSE OF ONE OF THE FOLLOWING...

Laurent-Perrier, Brut
Cakebread, Sauvignon Blanc, Napa
Santa Margherita, Pinot Grigio, Italy
Louis Latour, Pouilly-Fuisse
Sonoma Cutrer, Chardonnay, Sonoma
Les Cousins by Beaux Freres, Pinot Noir, Willamette Valley
Rombauer, Merlot, Napa Valley
Justin, Cabernet Sauvignon, Paso Robles

SHARE

LA PLAYA SEAFOOD PLATTER

2 oysters , 2 shrimp , ¼ pound king crab
gulf catch ceviche, tuna poke, crab cocktail

SOUP

LOBSTER BISQUE

maine lobster, brandy, light cream

DAILY HANDCRAFTED SOUP

SALAD

ARUGULA SALAD

GLUTEN FREE

shaved apples, crystallized almonds, goat cheese, raspberry tarragon vinaigrette

TOMATO BURRATA

GLUTEN FREE

local heirloom tomatoes, creamy burrata, basil oil, aged banyuls drizzle

ENTRÉE

"THE CATCH"

duck fat roasted marble potatoes, smoked almond romesco, edamame relish

SEARED SCALLOPS

GLUTEN FREE

coconut cauliflower puree, red pepper jam, picklese, pink peppercorn vinaigrette

FILET MIGNON

charred corn mushroom & potato ragout, cippolini soubise, crispy onions, bordelaise

SWEET

CHEF'S CUSTOM SELECTION

BEACH DINNER

"Gold Menu"

\$800.00 PER COUPLE

Price is not inclusive of 6% Sales Tax or Gratuity.

An automatic 20% Service Charge has been added at your convenience.

BALEENnaples

TOAST

GLASS OF CHAMPAGNE OR COCKTAIL

WINE

CHOOSE OF ONE OF THE FOLLOWING...

Jermann, Pinot Grigio, Italy

Ayala, Rose, Majeur Brut

Domaine Louis Michel & Fils "Grenouilles" Chablis Grand Cru

Ken Wright, "McCrone Vineyard" Pinot Noir, Oregon

Jarvis, Merlot, Napa

Veuve Clicquot, Brut, Champagne

Guarachi Family, Cabernet Sauvignon, Napa

Caymus "Red Schooner Voyage 3" Malbec, Argentina

Santa Rita, "Triple C" Red Blend, Maipo Valley, Chile

Ramey, "Ritchie Vineyard", Chardonnay, Sonoma Coast

SHARE

LA PLAYA SEAFOOD PLATTER

4 oysters, 4 shrimp, 1/2 pound king crab
gulf catch ceviche, tuna poke, crab cocktail

SALAD

SPINACH SALAD

GLUTEN FREE

butternut squash, pickled beech mushrooms, pine nuts
crispy pancetta, maple cider vinaigrette

LOBSTER WEDGE

GLUTEN FREE

iceberg lettuce, tomato, cucumber
candied bacon, lobster, gorgonzola dressing

APPETIZER

LOBSTER CRAB CAKE

lobster, crab, blood orange aioli, asian slaw

VENISON CARPACCIO

truffles, watercress, nasturtium petals

INTERMEZZO

CHAMPAGNE & SORBET

ENTRÉE

"THE CATCH"

duck fat roasted marble potatoes, smoked almond romesco, edamame relish

FILET MIGNON

charred corn mushroom & potato ragout, cippolini soubise, crispy onions, bordelaise

BLACKENED GULF GROUPER

GLUTEN FREE

black grouper, king crab & charred corn truffle risotto cake
neonata relish, champagne citrus beurre blanc

SWEET

CHEF'S CUSTOM SELECTION